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## China, Peoples Republic of

### FAIRS Product Specific

### Edible Fungi: DRAFT FOR COMMENTS

### 2003

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China Standard for Edible Fungi (GB 7098-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.**

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB7098-1996 Hygienic Standard for Canned Edible Fungi.

#### BEGIN TRANSLATION

Items noted in the translation of GB7098-XXXX Hygienic Standard for Canned Edible Fungi:

- This standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Standard 055-1981 the Standard on Canned Fungus.
- The definition and the hygienic requirements of the raw and auxiliary materials, food additives, production, processing, packaging, labeling, transportation, and storage are added.
- The limit on tin level is modified and the level of copper is cancelled in accordance with CAC (STAN055-1981).

Drafting units of this standard are: the Public Hygiene Inspection Institute of Liaoning Province, the Public Hygiene Inspection Institute of Tianjin Public Hygiene Administration Bureau, the Food Hygiene Surveillance and Inspection Institute of Sichuan Province, the Food Hygiene Surveillance and Inspection Institute of Yunnan Province, the Food Hygiene Surveillance and Inspection Institute of Guizhou Province, the Food Hygiene Surveillance and Inspection Institute of Hunan Province, and the Food Hygiene Surveillance and Inspection Institute of Henan Province,

Drafters of this standard are: Wang Xutai, Cui Chunming, Mao Chaoming, Yang Zhongya, Zheng Wenkang, Ma Maodi and Yi Zaiming.

#### GB7098-XXXX The Hygienic Standard of Canned Edible Fungi

##### 1. Scope

This standard prescribes the technical requirements on the canned edible fungi, including hygienic standards and inspection measures of their additives and production programs. This standard applies to canned products using edible fungus as a raw material that are processed (vacuum-sealed, heated, sterilized, cooled, etc.).

##### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 National Standard for Packaging, Storage, and Transportation Labels  
 GB 2760 National Hygienic Standard for Food Additives  
 GB/T 4789.26 Microbial Inspection of Food Hygiene and Sterilization Testing of the Canned Food Industry  
 GB/T5009.11 Determination of Arsenic and Inorganic Arsenic in Food  
 GB/T5009.12 Determination of Lead in Food  
 GB/T 5009.16 Determination of Tin in Food  
 GB/T 5009.17 Determination of Total Mercury and Organic Mercury in Food  
 GB/T 5009.19 Determination of Residual of BHC and DDT in Food  
 GB/T5009.189 Determination of Bongkrek Acid in White Fungus  
 GB7718 National Standard for Food Labels  
 GB 8950 Hygienic Standard of Canneries

### 3. Requirements

#### 3.1. Raw Material Requirements

Shall conform to the relevant rules, regulations, and standards.

#### 3.2. Sensory Requirements

The whole vessel and containers should be sealed totally without any leakage or expansion. There should be no rust on the external wall or coating-off the internal wall. The canned fungi should possess the intrinsic color, smell and taste without any strange smell or substance, when checked by a visual examination.

#### 3.3. Physical Requirements

Shall conform to requirements in Table 1.

Table 1. Physical Requirements

Index	Standards
Tin (Sn), mg/kg	= 250
Lead (Pb), mg/kg	= 1.0
Total Arsenic (As), mg/kg	= 0.5
Total Mercury (Hg), mg/kg	= 0.1
Bongkrek acid <sup>a</sup> , mg/kg	= 0.25
BHC, mg/kg	= 0.1
DDT, mg/kg	= 0.1
<sup>a</sup> Only for white fungus	

#### 3.4. Microbial Requirements

Shall conform to the rules and regulations of the canned food industry.

#### 4. Food Additives

4.1. Food additive quality shall conform to related rules, regulations, and standards.

4.2. Type and dosage shall conform to GB 2760.

#### 5. Hygienic Requirements for Production and Processing

Shall conform to GB 8950.

#### 6. Packaging

For the packaging container and materials, refer to the related hygienic rules and regulations, standards.

#### 7. Labeling

Labels on designed packages shall conform to requirements in GB7718.

Labels on the outside of the packaging cases shall conform to GB191.

#### 8. Storage and Transportation

##### 8.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

##### 8.2. Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

#### 9. Testing Methods

##### 9.1. Sensory Testing

Observe the sealed container under the natural light and then open the container and pour the fungus onto a clean porcelain plate. Examine the products smell, taste, and appearance and observe the coating on the internal wall of the empty can in accordance with Clauses 3.2 of this standard.

##### 9.2. Physical Testing

###### 9.2.1. Tin

Determined according to GB/T5009.16.

###### 9.2.2. Lead

Determined according to GB/T5009.12.

###### 9.2.3. Total Arsenic

Determined according to GB/T5009.11.

###### 9.2.4. Total Mercury

Determined according to GB/T 5009.17.

###### 9.2.5. Bongkre Acid

Determined according to GB/T5009.189.

###### 9.2.6. BHC and DDT

Determined according to GB/T 5009.19.

9.3. Microbial index

9.3.1. Sterilization standard

Determined according to GB/T 4789.26.

END TRANSLATION